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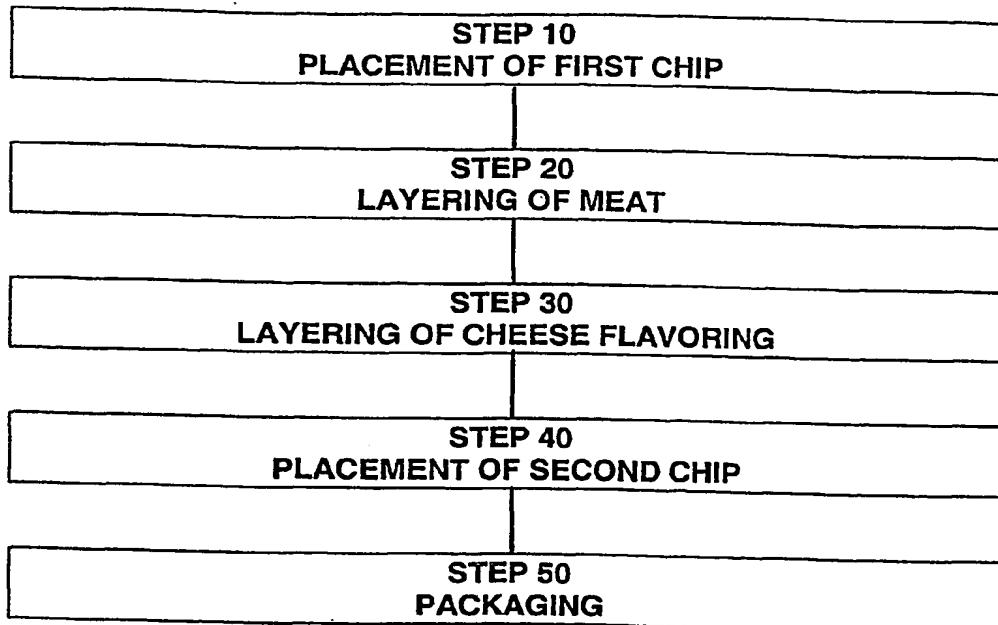
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(54) Title: METHOD FOR PREPARING FOOD ARTICLE



WO 2004/075658 A2

(57) Abstract: A method for preparing meat products and a chip in a convenient and ready-to-eat form in a manner that is intended at preserving the meat flavor once part of the chip. The present invention provides an edible chip arrangement or similar foodstuff which includes a grain product such as wheat, rice or corn, as well as meat product sandwiched between at least two chips. The meat product can be a variety of types of meats, including, for example, pepperoni and beef jerky.